



Ingredients for the BBQ Chicken marinade:-

500g of Boneless Chicken Thighs
3 cloves of Garlic, minced
1 Tbsp of Sugar
1 Tsp of ground White Pepper
1 Tbsp of Fish Sauce
Juice of 1 Lime

Method:-

- (1) Cut the Chicken into bite sized pieces.
- (2) Place in a large bowl.
- (3) Add the marinade and stir to coat.
- (4) Allow to marinate for at least 2 hours.
- (5) Thread the Chicken onto skewers and place in the fridge until needed.
- (6) When you are ready to assemble your dish cook the Chicken on a griddle pan until caramelised and cooked through.
- (7) Set aside until you are ready to build your plates.

Ingredients for the Nasi Goreng Paste:-

2 Tbsp of Oil
4 Cloves of Garlic, minced
50g of Shallots, chopped

25g Sesame Paste
2 Chillies ,sliced
1 Tsp of Shrimp Paste
Salt to season

Method:-

(1) Place all the ingredients in a food processor and blend to a paste.

Ingredients for the Nasi Goreing:-

200g of Long grained Rice
2 Shallots, finely sliced
2 Eggs
1 Tbsp of Tomato Puree
1 Tbsp of Soy Sauce (Gluten free for us)
½ a Cucumber, sliced and de seeded
6 Spring Onions, sliced Oil to fry
Salt & Pepper to season
1 Tbsp of Kepac Manis (Gluten free Soy Sauce, Brown Sauce, Rice Flour & Water)

Method:-

- (1) Cook the Rice until it is tender, drain, rinse with boiling water and set aside to cool.
- (2) Heat Oil in a large frying pan or Wok and add the Shallots ? fry until golden and crispy.
- (3) Remove and set aside on kitchen paper to drain.
- (4) Beat the Egg, season with Salt & Pepper.
- (5) In a smaller frying pan heat Oil over a medium heat and add 1/3 of the Egg and fry until it has set.
- (6) Flip over and cook until fully set.
- (7) Removed and roll up tightly.
- (8) Repeat steps (5) to (7) three more times.
- (9) Thinly slice the cooked Egg into strips.

- (10) Heat a large frying pan or Wok over a high heat and add Oil.
- (11) Add the Nasi Goreing Paste and fry for 1 to 2 minutes.
- (12) Add the Tomato Puree and cook for a further few seconds.
- (13) Add the Rice and fry until heated through.
- (14) Add the BBQed Chicken, crispy fried Shallots and strips of Omelette and stir for a minute gently.
- (15) Add the Soy Sauce, Cucumber and most of the Spring Onion, tossing to combine.
- (16) Serve garnished with the remaining Spring Onion.

This was not a ?pretty? dish, but the flavours were outstanding.